

# BIELSKA IPA 4.0

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 1 kg (9.7%)    | 82 %  | 4   |
| Grain | Viking Pale Ale malt        | 7 kg (68%)     | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 2.3 kg (22.3%) | 79 %  | 22  |

## Hops

| Use for             | Name       | Amount | Time      | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil                | Simcoe     | 35 g   | 60 min    | 13.2 %     |
| Boil                | Simcoe     | 30 g   | 30 min    | 13.2 %     |
| Aroma (end of boil) | Vic Secret | 20 g   | 0 min     | 16.3 %     |
| Aroma (end of boil) | Ahtanum    | 20 g   | 0 min     | 5 %        |
| Dry Hop             | Vic Secret | 20 g   | 14 day(s) | 16.3 %     |
| Aroma (end of boil) | Ahtanum    | 20 g   | 14 min    | 5 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Fermentis  |